

## STARTERS

<b>Edamame (v)</b>	£3.5
<b>Spicy Edamame (v)</b>	£4
<b>Agedashi Tofu (v)</b>	£7
<b>Kaiso Salad (v)</b>	£6.5
<b>Gyoza</b>	
prawn	£6.5
chicken	£6
vegetable (v)	£5
<b>Salmon Tartare</b>	£12
<b>Tuna Tartare</b>	£15

boiled soy beans, salted  
boiled soy beans spicy salt, chilli oil  
deep fried tofu, light soy sauce, radish, spring onion, tuna flakes (4 pcs)  
seaweed salad, obon salad sauce  
deep fried prawn dumplings (4 pcs)  
deep fried chicken dumplings (4 pcs)  
deep fried vegetable dumplings (4 pcs)  
minced salmon, salmon roe  
minced tuna, quail egg



## SIDE DISHES

<b>Miso Soup (v)</b>	£3
<b>Tsukemono (v)</b>	£6
<b>Spicy Ebi Karage</b>	£8
<b>Takoyaki</b>	£7
<b>Yakitori</b>	£7.5
<b>Sashimi Salad</b>	£13.5
<b>Green Salad (v)</b>	£8.5
<b>Rice (v)</b>	£3
<b>Ebi Tempura</b>	£2.5

miso, nameko mushroom, spring onion, seaweed  
assorted pickles with radish, cucumber, aubergine  
deep fried prawns with spicy mayo (4 pcs)  
deep fried octopus balls with tuna flakes (4 pcs)  
grilled chicken skewers (3 pcs)  
mix of fresh fish on green salad topped with flying fish roe, spicy mayo and salad dressing  
mixed leaves, cucumber, avocado with obon salad dressing  
steamed rice  
deep fried prawn tempura with tempura sauce (1 pcs)



## USUZUKURI

<b>Sake</b>	£26
<b>Suzuki</b>	£26
<b>Tako</b>	£26
<b>Hamachi</b>	£29

12 Thin slices of fresh fish, pickled wasabi, ponzu sauce  
salmon  
sea bass  
boiled octopus  
yellow tail





## HOSO MAKI

Avocado (v)	£5
Kappa (v)	£5
Oshinko (v)	£5
Sake	£5.5
Tekka	£6.5
Negi Toro	£7.5
Negi Hamachi	£7.5

small maki roll with only 1 filling, 6pcs

avocado  
cucumber  
yellow pickled radish  
salmon  
bluefin tuna  
fatty tuna and spring onion  
yellow tail and spring onion

## URA/FUTOMAKI

Sake Avocado	£8.5
California	£9.5
Spicy Tekka	£9.5
Spicy Hamachi	£9.5
Unakyu	£9
Dragon	£14.5
Ebiten	£9.5
Soft Shell	£13.5
Ikaten	£9.5
Yasai (v)	£8.5

insideout roll/big roll, 6pcs

salmon and avocado  
fresh crab meat, avocado, flying fish roe and mayo  
bluefin tuna, spring onion and spicy mayo  
yellow tail, spring onion and spicy mayo  
grilled eel and cucumber  
fresh crab meat, avocado, mayo, grilled eel,  
flying fish roe, spring onion and spicy mayo  
deep fried prawn, avocado and mayo  
deep fried soft shell crab, avocado and spicy mayo  
deep fried squid, avocado and spicy mayo  
avocado, cucumber, pickles, bean curd and seaweed

## DONBURY

Sake Don	£24
Tekka Don	£29
Chirashi Don	£29
Unagi Don	£22.5

rice bowl dishes

sliced fresh salmon on sushi rice with salmon roe on top  
sliced tuna on sushi rice  
assorted sliced fresh raw fish on sushi rice  
grilled eel on steamed rice





## NIGIRI / SASHIMI

1 piece of fresh fish over sushi rice / 5 slices of fresh fish

	Nigiri	Sashimi
<b>Aborabozu</b>   butterfish	£3.5	£16
<b>Akami</b>   bluefin tuna	£3.5	£19
<b>Ama Ebi</b>   sweet shrimp	£3	£13
<b>Ebi</b>   shrimp	£3	£13
<b>Hamachi</b>   yellow tail	£3	£18
<b>Hokkigai</b>   surf clam	£3	£11
<b>Hotate</b>   scallop	£3.5	£13
<b>Ika</b>   squid	£2.5	£11
<b>Ikura</b>   salmon roe	£5	£13
<b>Inari</b>   bean curd (v)	£2	
<b>Sake</b>   salmon	£2.5	£13.5
<b>Sake Aburi</b>   seared salmon	£3	
<b>Suzuki</b>   sea bass	£3	£13.5
<b>Tai</b>   sea bream	£3	£13.5
<b>Tako</b>   octopus	£3	£13.5
<b>Tobiko</b>   flying fish roe	£3	
<b>Toro</b>   bluefin fatty tuna	£4	£23
<b>Unagi</b>   grilled eel	£3	£15

## LUNCH MENU

### £25 SUSHI LUNCH SET

green salad, miso soup,  
sake avocado maki  
6 pieces of nigiri selected  
by the chef

### £25 SASHIMI LUNCH SET

green salad, miso soup,  
bowl of steamed rice,  
12 slices of fresh fish  
selected by the chef

## UDON/SOBA Noodles

### HOT SOUP

**Kake Udon / Soba (v)** £10  
choice of udon or soba noodles served in hot soup with spring onion, mushroom and seaweed

**Obon Udon / Soba** £13  
1 pc of deep fried prawn with a choice of udon or soba noodles served in hot soup with bean curd, fish cake, spring onion, mushroom and seaweed

**Tempura Udon / Soba** £14  
3 pcs of deep fried prawn with a choice of udon or soba noodles served in hot soup with spring onion, mushroom and seaweed

### COLD SOUP

**Zaru Udon / Soba (v)** £10  
choice of udon or soba noodles served in cold soup with dipping sauce

**Tempura Zaru Udon / Soba** £14  
3 pcs of deep fried prawn with a choice of udon or soba noodles served in cold soup with dipping sauce







## SET MENU

### £80 SAKE SET FOR TWO

#### Sake

a bottle of warm sake or cold house sake

#### Starter

edamame, agedashi tofu

#### Sashimi

9 slices of fresh sashimi selected by the chef

#### Mains

*choice of two :*

sake don, chirashi don, unagi don,  
kake udon, obon udon, tempura udon

#### Dessert

*choice of one :*

dorayaki (custard pancake) or  
2 scoops of ice cream (green tea / black sesame)

### £90 WINE SET FOR TWO

#### Wine

a bottle of house white or house red wine

#### Starter

assorted pickles, ebi karage

#### Sashimi

9 slices of fresh sashimi selected by the chef

#### Mains

*choice of two :*

sake don, chirashi don, unagi don,  
kake udon, obon udon, tempura udon

#### Dessert

*choice of one :*

dorayaki (custard pancake ) or  
2 scoops of ice cream (green tea / black sesame)

## CHEF'S SELECTION

Specially chosen by the chef from our range of fresh fish

### YAMATO

#### Sashimi

9 slices of fresh sashimi

#### Nigiri

8 pieces of nigiri

#### Maki

ebiten & california roll

£68

### OBON SUSHI 1

£25.5

**7 pieces of nigiri**  
fresh raw fish on  
sushi rice

### OBON SUSHI 2

£35

**12 Pieces of nigiri**  
fresh raw fish on  
sushi rice

### OBON SASHIMI 1

£25.5

**12 pieces of sashimi**  
5 kinds of fresh slices  
of raw fish

### OBON SASHIMI 2

£35

**18 Pieces of sashimi**  
7 kinds of fresh slices  
of raw fish



## DESSERTS & DRINK

Ice Cream	2 scoops (green tea or black sesame)		£5.5
Dorayaki (v)	custard pancake		£5
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Soft Drink	Hot Tea (Green / Jasmin)		£3
	Cold Tea (Green)		£4.5
	Small Water (Still / Sparkling)		£3
	Large Water (Still / Sparkling)		£4.5
	Juice (Apple / Orange)		£4.5
	Coke (Original / Diet)		£4
	Sprite		£4
	San Pellegrino (Lemon / Blood Orange / Orange)		£4
	Sparkling Elderflower		£4.5
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Beer & Sake	Beer (Asahi / Kirin / Sapporo)		£5.5
	Warm House Sake   Japanese rice wine, 270ml 14.5% abv.		£12
	Cold House Sake   Japanese rice wine, 330ml, 12- 14% abv.		£18
	Plum sake   Umeshu plum wine, 330ml 14% abv.		£19
	Jumai Taru Sake   Japanese rice wine, 720ml 15% abv.		£52
	Kubota Senju   Japanese rice wine, 720ml 15% abv.		£67
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Shochu	Ichiko		£52
	Japanese barely distilled spirit, 700ml, 25% abv.		
	Kirishima		£57
	Japanese sweet potato distilled spirit, 900ml, 25% abv.		
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		175ml	Bottle
White Wine	House White	£6.5	£24
	Sauvignon Blanc	£7.5	£28
	Chablis		£60
	Sancerre		£65
Rose & Sparkling Wine	Rose	£7.5	£28
	Prosecco	£8	£29
	Laurent-Perrier Brut		£80
Red Wine	House Red Wine	£6.5	£24
	Pinot Noir	£7.5	£28
	Pillastro Primitivo	£8.5	£32